



**VARIETY:**  
Pinot Noir

**VINEYARD:**  
Viento Vineyard

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Oct 3, 2017

**ALCOHOL:** 14.5%

**PH:** 3.44

**TA:** 7.2 g/L

**AGING:**  
100% French oak,  
20% new, 17 months

**BOTTLING DATE:** May 17, 2019

**CASES PRODUCED:** 217 six-packs



S C H E I D  
V I N E Y A R D S

## 2017 RESERVE PINOT NOIR 667

### TASTING NOTES

Our Clone Series was created to highlight the nuances that each Pinot Noir clone presents. What do we mean by “clone?” Grapevines in general, and Pinot Noir vines in particular, are genetically unstable and can mutate slightly over time. Each grape variety is actually made up of many subtypes, called clones. These clones can result in different flavors, intensity and color. At Scheid Vineyards, we grow 20 different clones of Pinot Noir. Clone 667 is one of the Dijon clones, so named because of the return address on the shipping container that held the original imported cuttings from Burgundy. It is characterized by small berries, which result in a more intense color than many Pinot Noirs, and good tannin structure suitable for aging. This single-clone bottling is an elegant and refined wine that displays dark color, elegant bouquet, silky texture, and ripe, lavish fruit.

### VINEYARD

Viento, which means wind in Spanish, is a vineyard that represents Pinot heaven. Its morning fogs, cool winds and longer-than-average growing season translate into intense fruit flavors and excellent varietal character. And we’ve been blown away (pun intended) by the block that is planted to Clone 667. It presents a perfect balance of tannin, acidity and intense black fruit that truly captures the beauty of Pinot Noir.

### VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

### WINEMAKING

The grapes were handpicked and destemmed into small open top fermenters. During fermentation the cap was punched down three times a day at the height of fermentation to gently increase extraction of color and phenolic compounds. After fermentation was finished, the must was drained and pressed to stainless steel tanks where the heavy solids were allowed to settle. The juice was then racked clean to 100% French oak cooperage for secondary fermentation and aging. After 17 months in barrel, the wine was bottled without fining or filtration to preserve the delicate aromatics and rich mouthfeel.

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